

dessert menu

DESSERT

Dark Chocolate Ganache Tart

Salted Caramel, Whipped Mascarpone £6.00

Mulled Seasonal Fruit Terrine

Cinnamon Crème Fraîche £6.00

Bramley Apple Crumble

House Made Vanilla Bean Custard £6.00

DESSERT WINE

2011 Vidal Icewine Peller Estates (75ml) £12.75

2014 Elysium Black Muscat (75ml) £6.75

PORT

10 Year Old Tawny Port Double Diamond (75ml) £7.00

HOT DRINKS

Tea and infusions £2.00

Espresso £2.00 / £2.50

Americano £2.50

Flat White £2.75

Latte £3.00

Cappuccino £3.00

Hot chocolate £3.50

Using Sussex Barn coffee from
local Edgcumbes coffee roasters.

cheese menu

A Selection of British Cheese

Your choice of three of the following cheeses, served with House Chutney, Bloomed Apricots, Crackers
£8.50

Charlton Extra Mature

Deliciously rich, produced from organic milk on the Goodwood Estate. A buttery farmhouse cheese with a firm texture. Long rich flavours with a tangy finish.

Lord of the Hundreds

A superb English ewe's milk cheese that has much in common with an Italian Pecorino. The texture is grainy, and the cheese is aged to give it a real depth of flavour, while the delicate, rich milk leaves a creamy, sweet taste in the mouth.

Golden Cross

A semi soft goats milk cheese produced using vegetable rennet. The cheese is lightly charcoaled prior to ageing. As the cheese matures it becomes denser, creamier and fuller flavoured.

Burwash Rose

An award-winning cheese made from the raw milk of grass-fed Friesian cows. A wonderfully pungent aroma, yet creamy and sticky, delicate and silky, washed in English rose water – the perfect balance of notes, a true melt in the mouth cheese.

Barkham Blue

Produced from pasturised cow's milk, the deep yellow moist interior is spread with dark blue-green veins. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour.